



Beer Cheese Sliders

SLIDERS

4 burgers, grilled
4 brioche buns, warm

PILSNER BEER CHEESE

2 tbsp. butter	1 tbsp. whole grain mustard
¼ cup yellow onions, minced	½ tsp. cayenne
¼ cup all-purpose flour	½ tsp. garlic powder
½ cup whole milk	8 oz. smoked gouda cheese, grated
12 oz. Yuengling Golden Pilsner	8 oz. sharp cheddar cheese, grated
4 oz. cream cheese	

In large saucepan, sweat onions in butter until translucent.

Sprinkle flour on top and cook for one minute.

Whisk in milk and beer and let simmer until it thickens, 8 - 10 minutes.

Stir in remaining ingredients as listed, stirring each addition until melted before adding the next.

Serve warm.